

Château
ROC DE SEGUR

English version

BORDEAUX
APPELATION BORDEAUX CONTRÔLÉE

Château ROC DE SEGUR

A great location



Located in Landerrouet-sur-Ségur, a charming village at the heart of the Entre-Deux-mers, the Château Roc-de-Ségur welcomes you with a breathtaking view on the valley of Ségur.

Ségur comes old French “Ségure” and stands for well-defended. It comes from the time when this part of Aquitaine was under the control of the King of England and that fortifications were built during the 100 years’ war. The name of the chateau is therefore “safe rock”.

The stones of this beautiful area of our region have been used in the 18th Century to build the magnificent city of Bordeaux leaving many quarries in our village.

Thus the cellars are built directly inside the rocks enabling us a perfect ageing, giving strength and refinement to the wine.

Château ROC DE SEGUR

Visit us



Landerrouet-sur-Segur



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Château ROC DE SEGUR

A Passion



Gisèle and Daniel Vidal fell in love with the property in 1992.. It's with a lot of dynamism, will and passion that they developed an estate which now includes more than 65 hectares (173 acres) of vineyard. On average, the vines are 18 years old and are located on a hill with a soil made of limestone and clay..

Daniel is a very experienced winemaker as he used to be the manager of a famous estate in the Bordeaux region. Their son, Florian, has now joined the team, ensuring the transmission to future generations.

Château ROC DE SEGUR



Our Wines

The wines are the result of the combination of an outstanding terroir and of the energy of the Vidal family.

While drinking a glass, you will enjoy their conviviality and their welcoming warmth.



Dry white



*Well balanced and lively,
this wine is the perfect match for fish and seafood.*

Château ROC DE SEGUR

Dry White



Appellation	AOC Bordeaux
Colour	White
Area	1 ha
Soil	Clay and limestone
Age of the vineyard	25 y.o.
Grape varieties	60% Sémillion – 40% Sauvignon
Yield	65 hl/ha
Production	8 400 bottles
Elaboration	Made in a traditional way with care and skills, this white wine has got a bright colour with yellow and green reflects. It has been made in a thermoregulated stainless steel vat with a temperature of 16°.
Tasting	A well balanced, powerful and vivacious with beautiful aromatic tones.
Food pairing	Perfect with fish and seafood.

Rosé



*A fresh and fruity wine
that you can enjoy throughout the meal.*

Château ROC DE SEGUR



Rosé

Appellation	AOC Bordeaux
Colour	Rosé
Area	1.5 ha
Soil	Clay and limestone
Age of the vineyard	10 to 15 y.o.
Grape varieties	50% Merlot – 50% Cabernet Franc
Yield	55 hl/ha
Production	10 000 bottles
Elaboration	Made with grapes that have been selected at the beginning of the harvest, ensuring more freshness, the wine is elaborated in thermo-regulated stainless steel vat equipped with micro oxygenation.
Tasting	An elegant, fresh and lively wine with a very fruity bouquet
Food pairing	Perfect with any starters, it will surprise you nicely when served with grilled meat. You can also enjoy it as a drink. To be served cold

Tradition



With an intense ruby colour, it's very harmonious wine, well balanced between its fruity elegance and the refinement of its texture in the mouth..

Château ROC DE SEGUR

Tradition



Appelation	AOC Bordeaux
Colour	Red
Area	37 ha
Soil	Clay and limestone
Age of the vineyard	30 y.o.
Grape varieties	67% Merlot - 7% Cabernet Franc 26% Cabernet Sauvignon
Yield	32 hl / ha
Production	66 000 bottles
Elaboration	Mechanical harvest. This wine has been made in a thermoregulated stainless steel vat with a temperature of 16°. The vatting time is 20 days. The process combines traditional methods and new technologies to create a fine wine with a huge ageing potential.
Tasting	A long lasting and well balanced mouth, a rich wine with aromas of liquorice and blackcurrant
Food pairing	This wine matches perfectly with grilled meat, cheese and game..

Award winning



*A deep-coloured wine with a striking fruitiness.
The perfect balance between refinement and strength.*

Château ROC DE SEGUR

Médaillé



Appellation	AOC Bordeaux
Colour	Red
Area	7 ha
Soil	Clay and limestone
Age of the vineyard	35 y.o.
Grape varieties	75% Merlot – 25% Cabernet Sauvignon
Yield	50 hl/ha
Production	47 000 bottles
Elaboration	Mechanical harvest. This wine has been made in a thermoregulated stainless steel vat with a temperature of 16° and a micro-oxygenation equipment. The vatting time is 21 days. The process combines traditional methods and new technologies to create a fine wine with an amazingly high ageing potential.
Tasting	A subtle purple colour with an intense nose of black fruits and blackcurrant, backed by a delicious vanilla aroma. Gorgeous melted tannins.
Food pairing	A generous wine that will be perfect with all meats and cheeses.

Fût de Chêne



A wine for fine food combining the subtlety of vanillas and liquorice aromas and the generosity of red fruits.

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Fût de Chêne



Appellation	AOC Bordeaux
Colour	Red
Area	3 ha
Soil	Clay and limestone
Age of the vineyard	35 y.o.
Grape varieties	65% Merlot – 35% Cabernet Sauvignon
Yield	50 hl/ha
Production	47 000 bottles
Elaboration	This wine has been made in a thermoregulated stainless steel vat with a micro-oxygenation equipment. The vatting time is 3 weeks. Then we age it in barrels for at least 12 months.
Tasting	A deep purple colour with intense aromas and a generous mouth expressing a beautiful maturity.
Food pairing	This very generous wine matches perfectly with grilled meat, cheeses and game.

Sweet White



*A wine that pleases our palates
by finding the perfect balance between sweetness and freshness*

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Sweet White



Appellation	AOC Bordeaux
Colour	White
Area	1 ha
Soil	Clay and limestone
Age of the vineyard	30 y.o.
Grape varieties	75% Sémillion– 35% Sauvignon Blanc
Yield	50 hl / ha
Production	6 000 bottles
Elaboration	This wine has been made with care in a thermoregulated stainless steel vat. Making a sweet involves using only the ripest grapes
Tasting	This wine has got an exceptional texture with a refined and powerful nose.
Food pairing	To be enjoyed very cold as a drink. It also matches perfectly with any kind of dessert.

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